

# LA BRASSERIA

LUNCH AND DINNER

## STUZZICHINI

Truffle arancini (V)	8
Bruschetta al pomodoro (V)	6
Bread basket (V)	5
Olives (VE)(GF)	4.5
Focaccia Nonna Rosa (V)	8

## STARTERS

Minestrone (VE)(GF)	9.5
Piping hot home-made minestrone soup	
Melanzane alla parmigiana (V)	11.5
Aubergine parmigiana	
Gamberi Rossi di Mazara del Vallo	23
Grilled red prawn from Mazara del Vallo with chilli and garlic chips	
Calamari fritti	12.5
Fried squid with home-made tartare sauce	
Capesante con crema di zucca	17.5
Sauteed scallops with Delica pumpkin cream and crispy leek	
Torretta al salmone (GF)	12
Smoked salmon with beetroot & burrata	
Tartare di tonno	16.75
Tuna tartare with ceviche dressing, chives, avocado mousse and fried Carasau bread	
La Bandiera (V)(GF)	15.95
Burrata with tomatoes, pesto & sesame	
Carpaccio di manzo al tartufo	16
Thinly sliced beef with truffle, rocket and Grana Padano shavings	
Prosciutto e Panzerottini	16.5
San Daniele ham with homemade fried little calzone filled cheese and tomato	

## SALADS

LaB Cob	16/20
Our very own grilled chicken, soft boiled egg, bacon, avocado salad with croutons & LaB dressing	
Superfood salad (GF)(V)	16.5
Black rice, sweet potato, soft boiled eggs, cherry tomato, rocket, cucumber, avocado, sweet corn, beetroot and pumpkin seeds add mozzarella or tinned tuna +5 add grilled chicken +7.5	
LaB Manhattan Milanese	16/20
Our now famous chopped chicken Milanese on a bed of cos lettuce and Grana Padano shavings and our special LaB dressing	
Frittata della casa	17
3 eggs omelette with ham and swiss cheese served with salad and french fries	

## PASTA

Our old time classic are always available on request. Gluten free spaghetti and penne available	
Trofie al pesto (V)	15
Trofie pasta with Genovese pesto and toasted pine nuts	
Rigatoni alla Norma (V)	17.5
Nonna Rosa's Palermitana recipe, tomato, aubergine and dried ricotta cheese	
La Carbonara	15.5
From the fields of Lazio, spaghetti with pancetta, Pecorino cheese and eggs	
Risotto Gambero Rosso (GF)	27.5
Risotto with red prawn from Mazara del Vallo, garlic, chilli and parsley	
Lasagna fresca	18
A timeless recipe from our ancestry	
Tagliatelle zucchine e gamberi	24
Fresh tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli	
Rigatoni Affumicati (V)	17.5
Rigatoni with Provola cheese and tomato sauce	
Linguine all'astice	38.5
Linguine with lobster, fresh chilli, garlic and cherry tomatoes	
Linguine alle vongole e bottarga	23
Linguine with clams, fish roe, chilli garlic and white wine	
Tagliatelle al ragù d'anatra	17.95
Fresh tagliatelle with duck ragù	
Ravioli di Stagione	19.5
Seasonal homemade Ravioli	

## PIZZA

Gluten free base available

LaB Classica (V)	15
Tomato and fresh buffalo mozzarella, what more does one need?	
Crudo e rucola	19
Tomato, mozzarella, San Daniele ham, Grana Padano shavings and rocket	
La Diavola di Marylebone	17
Tomato, mozzarella, spicy Calabrese salami and chilli	
Marinara (VE)	11
Tomato, extra virgin olive oil, oregano and garlic	
Scamorza & Speck	18
Tomato, Smoked mozzarella & cured smoked ham from the Italian mountains	
Prosciutto e Funghi	18
Tomato, mozzarella, ham and mushrooms	
Burrata & Pistacchio (V)	20
Tomato, Burrata cheese, grilled aubergine, pesto and pistachio	

## HOUSE CLASSICS

Fettuccine della casa (V)	22.95
Three generations of practice has gone into our fresh fettuccine with radicchio Trevisano and truffle cream	
Little Italy Chicken Parm	26
Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella and tomato sauce	

## MAINS

Fegato alla Veneziana	27
Calf's liver Venetian style or pan fried with butter and sage served with mashed potatoes	
Cotoletta alla Milanese	34.5
Golden breaded veal on the bone served with rocket, parmesan and tomato salad	
Tagliata di manzo (GF)	38
Sliced grilled scotch fillet steak served with roasted potatoes and Madeira wine jus	
Scottadito d'Agnello	28.95
Grilled Lamb chops with baby potatoes and garlic tendersteam broccoli	
Lombatina di Vitello (GF)	32.95
Grilled Veal chop served with roasted potatoes	
Branzino (GF)	31.5
Grilled seabass with Salmoriglio served with sauteed spinach	
Sogliola al limone	42
Lemon Sole served with butter & lemon sauce	

Salmone Quasi Vivo (GF)	28.5
Lightly grilled salmon with pea puree served with caponata	

## SIDES

French fries	6.5
The crispiest Zucchini fritti	7
Spinach (GF)	6.5
Tendersteam Broccoli, garlic and chilli (GF)	7
LaB roast potatoes (GF)	6.5
Fresh tomato and red onion salad(GF)	6.5
Mixed salad (GF)	6.5
Green salad (GF)	6.5

(V) Vegetarian (VE) Vegan (GF) Gluten-Free (DOCG) Denomination of Controlled and Guaranteed Origin

Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 13.5% on every bill